

DRINKS

COCKTAILS

The Med \$22

*Mediterranean Mojito, muddled basil & lemon,
Skinos Mastiha and Gin*

Classic Margarita \$22

*Olmecca Altos Plata Tequila, Triple Sec & Lime,
Salt Rim*

Negroni \$22

*Classic mix of Dry Gin, Campari & Dolin Rouge
Vermouth*

SPARKLING WINE

Zafeirakis Prologue Sparkling Rose \$19

Ruggeri 'Argeo' Prosecco \$14

MENU

TO START

Grilled Pita Bread, Greek Olive Oil & Oregano v

Fava Bean, Pickled Red Onion & Capers gf | v

Sydney Rock Oysters, Ouzo Mignonette

1/2 Doz. \$36

Two Australian Scallops, Raisin & Shallot
Dressing, Black Garlic gf \$20

CHOICE OF MEZZE

Wagyu Beef Bresola, Peach & Watercress Salad,
Pomegranate Molasses gf

Tasmanian Octopus, Kipfler Potato, Capers &
Cabernet Vinegar gf

Grilled Figs & Haloumi, Greek Olive Oil gf

Dolmades, Hummus, Bulgar Salad v

Spanakopita, Spinach & Cheese Pastry v

Fish Crudo, Confit Tomato, Citrus & Herb Oil gf

CHOICE OF MAIN

Greek Style Lamb Shoulder, Lemon & Oregano
Potatoes gf

Yamba King Prawns, Skordalia, Chilli, Parsley &
Lemon gf

Grilled Barramundi & Eggplant Relish gf

Roasted Half Chicken, Whipped Garlic &
Seasonal Greens

Rolled & Roasted Pork Belly, Pepperonata

Roast Tomato & Saffron Risotto, Artichoke,
Silverbeet, Zucchini

ADD SIDES

Classic Greek Salad \$12 gf | v

Seasonal Greens \$12 gf | v

Garlic, Almonds, Parsley & Lemon

Shaved Cabbage Salad \$12 v

Keflotyri, Pinenuts, Raisins, Sourdough Crumbs

Hand-Cut Chips, Sea Salt \$12 gf | v

CHOICE OF DESSERT

Lemon Bougatsa, Semolina Custard, Rhubarb &
Strawberries v

Pistachio Cake, Cherries & Chocolate v

Vanilla Creme Brulee, Cinnamon Shortbread v

Two Course \$75

Three Course \$89

Prices inclusive of GST.

Credit card surcharges may apply.

georges
Mediterranean